

Norwich Bulletin
and Courier.

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Norwich, Monday, Feb. 22, 1909.

GEORGE WASHINGTON.

This is the 177th anniversary of the birth of George Washington, and he who was a rebel to England, and who was a great military leader and statesman.

George Washington might well be called the emancipator of slaves, as well as the father of his country, for he was the greatest of commanders, and was as much at home on the industrial and social side of life as a commander in chief of the revolutionary army, or as the chief executive of a liberty-loving people.

He was six feet and three inches in height, and was distinguished as a soldier, engineer, militiaman and horseman before called into his country's service. He was a good neighbor and a tolerant husband, and it is said that when Martha found it necessary to deliver a lecture to him he added it in silence.

Although a slave holder by birth and training, the man who had led a revolt against British tyranny could not revolt at the system which enslaved men of any color, and it need not be surprising that he should have been the first to free his bondmen, for in his heart he had declared their freedom long before he could legally bring it about.

Mr. Vernon was something more than a farm—it was a hive of industry—milling and blacksmithing and carpentering and brick making and weaving were all carried on there under his eye, showing that he may be ranked as having been a captain of industry when the nation was young.

Two things have been said about George Washington which have never been said of any other American: That as a boy he could not tell a lie; and that when he was anathematized as a commander suspected of treachery on the field of battle "he swore like an angel" to quote the avenger of General Lee, who witnessed the incident and was questioned as to the truth of the statement. There have been heated debates over this last statement, and that Washington was ever profane has been positively denied. General Lee does not say he was profane, for it seemed to him unbecomingly a fitting epithet.

As ever was heard from the church, and as necessary.

George Washington, looked at from the point of an American citizen, was a model. He was in private life an able business man and exemplary citizen—he knew what dignified labor was, but it is doubtful if he lived to know what dignified leisure meant. There was never anything dandy about the generation of Americans who wore knee breeches and cocked hats.

He had a warm heart for the unfortunate poor, as is shown in the order he left to those who conducted affairs at Mt. Vernon when he went to the field to serve his country: "Let the hospitality of the house with respect to the poor be kept up. Let no one go hungry away. If any of this kind of people should be in want of corn, supply their necessities, provided it does not encourage them in idleness."

George Washington was democratic, kind, considerate, generous, making the Golden Rule as nearly as possible the rule of his life, as he would have made it the rule of his country, had it been in his power.

A FLAG-FLYING DAY.

Washington's birthday has long been a flag day with the American people; and if the display is not general it is common enough to attract attention to every February 22 as a day of exceptional importance.

A significant addition to this day is the arrival of Admiral Sperry's fleet at Hampton Roads after an absence of fourteen months and a cruise of over 45,000 miles, in which the ships have been thoroughly tested, and have given a practical experience such as the naval men of this, or any other country, ever had, and as a matter of fact made a target practice record under sea conditions which is the best record that has ever been made by the American navy, and as far as reported by any navy.

Eastern Connecticut should put the flag out today because it marks the welcoming home of the navy which has done a good service in strengthening the bonds between this and other countries in all parts of the earth.

It is Washington's birthday and American's gala day, and there should be no lack of patriotic fervor at a time when such inspiring events call for loyal recognition.

Let all who have flags throw them to the breeze in honor of "the father of his country" and as an expression of the joy we feel over the safe arrival of Admiral Sperry's great fleet.

NOT ALWAYS IN THE AIR.

Roosevelt has no trouble in getting congress into the air—it simply goes at his touch; but it doesn't go at the touch of the navy department.

When it comes to making an appropriation for advancing the navigation of the air for encouraging the aeroplane and the Wrights to do something for their country along these lines superior to what is being done in other countries, congress balks.

Congress does not believe in going into the air as much as it appears to. The two greatest inventors in the world along these lines are the Wrights of Ohio, and that great state has reason to feel a deep interest in their work and to be desirous that the government shall not only encourage their inventions, but have the best appliances for aerial work when such work is imperative, but congress declines to act upon this war department's recommendations and there is some danger that France or some other country will make a bid and capture the Wrights and their aeroplane.

Ohio does not like the way in which the Wrights have been treated and she may resent it.

If congress when it gets into the air only did so in such a sensible way as this, which it rejects, it really would appear better.

AN UNUSUAL SPORTING EVENT.

There was a great run of school-boys at Pittsburg, Pa., on Saturday that shows what an intense interest the young Americans are taking in athletic events. The leader of that city gave 1,000 prizes, mostly in the form of tickets, to 1,000 boys should they win a ten-mile race. When the time came for the start on Saturday there were 4,000 boys prepared to enter the contest, and 1,000 of them made a false start and some of them had run a mile and a half before they could be checked. They were finally sent off in relays and over three thousand of those boys without having had any special training ran the full ten miles, which speaks well for the endurance of young America. The boy who was first was 15 years of age and covered the distance in one hour and five minutes.

It would be interesting to know just what the result of such strenuous exercise is upon this great number of pupils. It is generally thought that such unusual physical exertion is apt to result in the permanent impairment of the health of those indulging in it. How these youngsters came out of the race as a whole is worthy of being considered.

Under present views of such an enterprise as this, it would be considered as being far from wise to incite or encourage such a competition on account of the danger of impairing permanently the health of some of the youngsters. If this is a matter of fact instead of fact it would be of advantage to the world to know it.

Pittsburg is ever drawing attention to itself in some singular way; but this sporting event is no extraordinary thing. It must make the whole sporting world sit up and take notice. When did 4,000 boys ever before start in a ten-mile race, or 3,000 boys cover the entire distance?

And so far as Mr. Brandegee is concerned, no one who is familiar with the methods which have been practiced against him can blame him for working from this time on to strengthen his political fortress and deliberately breed his enemies. Their political treachery has been of the kind which should not be continued in this state, and it therefore merits no quarter.—Ansonia Sentinel.

Retaliation is human—the forgiving spirit divine. Since there is nothing divine about politics it is useless to expect anything above the human. Senator Brandegee will do what he believes to be right, and The Bulletin likes his act.—Norwich Bulletin.

The Republican favored Mr. Brandegee's election, and now claims the right to tell him he ought to out out retaliation, out out beheading his enemies, cease to play politics, and, remembering only that he has been legally elected a United States senator from Connecticut for the coming six years, go on endeavoring to attain to the measure of what a senator should be. In beheading enemies he may lose also friends. Six years isn't so far away, and voters have long memories.—Waterbury Republican.

Senator Brandegee will appreciate the kindly solicitude The Bulletin is showing for him, and will not fail to note this example of peace warfare of retaliation in the sweet by and by. It is often the case that the most pacific advisers make the most fractious antagonists—it is so much easier to see what the senator should do than what he should do.

Senator Brandegee is doing nothing unprecedented—nothing unexpected by his foes. As the world goes he is acting human and The Bulletin sees no reason why he should be advised or be afraid.

EDITORIAL NOTES.

March has been known to yield an ice crop, but March ice is mighty thin stuff.

Happy thought for today: The blessings of poverty never look clear to any extent except to the well-to-do.

The big guns will boom at Hampton Roads today—the national banner wave all over this part of the state.

Since another crack has been found on the old Liberty bell, the chances are that its peregrinations are about over.

The last week in February opens like the first week in May. The people do not mind the warmth of its high links.

The gas bills do not appear to shrink so much, if the days are growing longer. The gas meter knows no hours.

Roger Sullivan still takes exception to candidates in Chicago wards just as lawyers take exceptions to rulings in the courts.

Colonel Bryan has risen to say that if the people call him he shall run again. He is still living in a state of hope and expectancy.

A washerwoman has saved \$5,000 from her earnings. This looks as if the washerwomen would never ask the state to pension them.

Admiral Sperry and his fleet could have got around ahead of schedule time, but it would not have been possible to have done so.

The English suffragettes have shown parliament that the women can run a balloon and defy the police as scientifically as men.

Many men are graceful dodgers, but when it comes to the petty gu in the hands of a boy they can simply take all that is coming to them.

It is estimated that five thousand wild geese flew north over Massachusetts last week. This is not a hopeful sign for the ice man.

Texas has a legislative bill which proposes to fine people who wear over the telephone, but it does not include those who wear at it.

Missouri has a new penitentiary—the largest in the world. This does not look as if Missouri was counting upon a decrease of criminals.

The woman who dares to state her age cannot prevent age from telling on her so that there can be no doubt whether she has hidden youth good-bye.

An ocean liner made her way last week through ten miles of honey-combed ice in the North Atlantic. This is regarded as a sure sign of spring.

The St. Louis woman who made her husband eat pie with his fork lost her husband, who claimed that as

Woman in Life and in the Kitchen.

HEALTH AND BEAUTY.

Oil, or the lack of it, curls the hair. High-heeled boots are known to cause spinal complaints.

See that both living and sleeping-rooms are well ventilated. Don't read or work before breakfast if you can possibly help it.

Pine work that taxes the sight should not be done by artificial light. The harder the toothbrush the more effectively it cleans the teeth.

Wear warm clothing in cold weather and cool garments in hot weather. Never bend down to the book or work; rather, hold these up to the eyes.

If your skin is dry, try washing it more with a good cream and less with soap and water. The hair should be brushed thoroughly for about fifteen minutes every night before retiring.

In massaging wrinkles use the tips of the fingers and thumb, always working across the line; never follow the lines of the creases. One hour a week passed in caring for the nails is sufficient to keep them in good order, if they are rubbed and cleaned carefully each day.

An authority on dietetics asserts that pie is not the indigestible thing that it has always been held up to be. The only trouble is that because of the mixing of fat with starch in the ranking of the crust it needs thorough chewing to prepare it for the work of digestion. If this is true there is no longer any excuse for the modern woman's aversion to pie-making, so long as her family is willing to do the extra work in masticating it.

Needlework suggestions. The home milliner will provide herself with the so-called "grove needle" and a spool of black shoe thread for use in sewing the trimmings. These needles are three-sided, and will slip through the hat and trimmings much more easily than the ordinary round needle.

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SUGGESTIONS FOR THE HOUSEWIFE.

A tablespoonful of caramel added to the pot of black coffee served after dinner will add much to its flavor.

Mix pastry several hours before it is to be rolled out and much labor is saved and a better result obtained.

Parmesan cheese sprinkled thickly over stewed tomatoes that are later browned in a baking dish gives them an added zest.

When brushing a room sweep dust and the fireplace, otherwise the draft from the chimney draws the dust in that direction.

Always heat salt crackers before bringing them to the table with the soup. It makes them more crisp and appetizing.

Save your bacon fat and use it to fry fish in. It will give the fish a good flavor and will also keep the fish from falling apart.

If the new fountain pen leaks around the joint ends put the screw end in melted candle grease, join the two pieces and it will not leak.

Break the eggs into a small sized funnel. The whites will all pass through into the bowl below and the yolks will be left in the funnel.

When the Thread Loops. If a loop forms on the thread when hemming or overhanding, hold the thread firmly as it comes from the needle, put the needle into the loop, the thread on tension, and the loop will disappear; remove the needle, pass the thread through the fingers from the material toward the needle, and the knot will be removed, and you have been spared much annoyance and perhaps breaking your thread.

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